

(19) World Intellectual Property Organization  
International Bureau



(43) International Publication Date  
7 December 2000 (07.12.2000)

PCT

(10) International Publication Number  
**WO 00/72703 A1**

(51) International Patent Classification: A23L 3/015

(21) International Application Number: PCT/CA00/00621

(22) International Filing Date: 25 May 2000 (25.05.2000)

(25) Filing Language: English

(26) Publication Language: English

(30) Priority Data:  
60/136,780 28 May 1999 (28.05.1999) US

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(81) Designated States (national): AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CR, CU, CZ, DE, DK, DM, DZ, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MY, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, TZ, UA, UG, US, UZ, VN, YU, ZA, ZW.

(84) Designated States (regional): ARIPO patent (GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG).

**Published:**

- With international search report.
- Before the expiration of the time limit for amending the claims and to be republished in the event of receipt of amendments.

For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.

(54) Title: INACTIVATION OF FOOD SPOILAGE AND PATHOGENIC MICROORGANISMS BY DYNAMIC HIGH PRESSURE

(57) Abstract: The present invention relates to a process using dynamic high-pressure for inactivation of food pathogens. Liquid food are treated by dynamic high-pressure at 1 to 5 kbars with at least one recirculation depending on the needs. The pasteurization process is performed at relatively cold temperature ranging from 4 °C to 55 °C.

WO 00/72703 A1